A.D. 1870, 8th JULY. N° 1942.

SPECIFICATION

OF

WILLIAM GRAY JACKSON.

CORDIALS.

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A.D. 1870, 8th JULY. N° 1942.

Cordials.

LETTERS PATENT to William Gray Jackson, of the Firm of William Jackson & Co., of Dockhead, in the County of Surrey, Distillers, for the Invention of "CERTAIN IMPROVEMENTS IN THE MANUFACTURE OF CORDIALS."

Sealed the 20th December 1870, and dated the 8th July 1870.

PROVISIONAL SPECIFICATION left by the said William Gray Jackson at the Office of the Commissioners of Patents, with his Petition, on the 8th July 1870.

I, WILLIAM GRAY JACKSON, of the Firm of William Jackson & Co., of Dockhead, in the County of Surrey, Distillers, do hereby declare the nature of the said Invention for "CERTAIN IMPROVEMENTS IN THE MANUFACTURE OF CORDIALS," to be as follows :—

My Invention has reference to the manufacture of cordials having pure milk as their base, a desideratum which owing to various practical obstacles has hitherto been unattainable; the result being a combination of elements universally acknowledged as the most nutritious and invigorating, namely, milk, honey, and alcohol.

Jackson's Improvements in the Manufacture of Cordials.

I first prepare the lacteous element (milk) by "simmering," or "vacuum boiling" it to the consistency of paste, at a temperature not exceeding 100 Fahr.; I then add the saccharine element (honey), and finally the alcoholic (spirit).

In some cases I use other saccharine matter, either with or without the honey, such as sugar, molasses, &c., but I prefer honey alone, from its peculiar preservative and stomachic properties; indeed, honey, combined with concentrated milk forms an essential feature of my Invention. The alcohol may be of any degree of strength desired, and it may either be tasteless spirit, or flavoured with any essential oil, or fruit essence, &c. For reducing purposes I prefer to use distilled water, and under some circumstances I add a small quantity of fixed alkali, such as the sub-carbonates of potash or soda, as a corrective to the formation or undue predominance of any acid.

SPECIFICATION in pursuance of the conditions of the Letters Patent, filed by the said William Gray Jackson in the Great Seal Patent Office on the 7th January 1871.

TO ALL TO WHOM THESE PRESENTS SHALL COME, I, WILLIAM GRAY JACKSON, of the Firm of William Jackson and Company, of Dockhead, in the County of Surrey, Distillers, send greeting.

WHEREAS Her most Excellent Majesty Queen Victoria, by Her Letters Patent, bearing date the Eighth day of July, in the year of our Lord One thousand eight hundred and seventy, in the thirty-fourth year of Her reign, did, for Herself, Her heirs and successors, give and grant unto me, the said William Gray Jackson, Her special licence that I, the said William Gray Jackson, my executors, administrators, and assigns, or such others as I, the said William Gray Jackson, my executors, administrators, and assigns, should at any time agree with, and no others, from time to time and at all times thereafter during the term therein expressed, should and lawfully might make, use, exercise, and vend, within the United Kingdom of Great Britain and Ireland, the Channel Islands, and Isle of Man, an Invention for "CERTAIN IMPROVEMENTS IN THE MANUFACTURE OF CORDIALS," upon the condition (amongst others) that I, the said William Gray Jackson, my executors or administrators, by an instrument in writing under my, or

their, or one of their hands and seals, should particularly describe and ascertain the nature of the said Invention, and in what manner the same was to be performed, and cause the same to be filed in the Great Seal Patent Office within six calendar months next and immediately after the date of the said Letters Patent.

NOW KNOW YE, that I, the said William Gray Jackson, do hereby declare the nature of my said Invention, and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

My Invention has reference to the compounding or manufacture of cordials, having milk as their base, and consists in the combination of certain essential elements universally acknowledged as the most restorative, invigorating, and nutritive, namely, milk, honey, and spirit. I either combine the saccharine element (honey) with the lacteous element (milk), or the saccharine with the alcoholic element (spirit), and I compound the whole together.

I first prepare the lacteous element by condensing or evaporating "in vacuo" pure rich milk to the consistency of paste at a temperature not exceeding 100° Fahrenheit.

I prefer this degree of temperature because from 90° to 100° the constituent parts undergo no prejudicial chemical change, and the natural flavor of the milk is well preserved, but I do not limit myself to this or any particular degree of temperature, as in some cases I may exceed it for special keeping purposes, experiments having proved that although the constituents are variously prejudicially affected in the higher process, milk condensed "in vacuo" will keep longer at a high than at a low temperature. Neither do I limit myself to evaporating the milk to the consistency of a paste, as I may evaporate it to the consistency of a cake, but I prefer the paste as more suitable for my purposes. With the lacteous element before, during, or after condensation, I combine the saccharine, being fine honey, clarified by melting and filtering, and although I do not limit myself to such proportion I prefer to use twelve ounces of honey to twelve pounds of milk, condensed weight, or if combined with the alcoholic element, twelve ounces of honey to two gallons of spirit, fluid measure. The honied milk is then combined with the spirit, or the honied spirit with the milk, and the whole intimately blended together in bulk, being afterwards drawn off as required. The alcoholic element may be

tasteless spirit, whether of wine, grain, or fecula, or it may be variously flavored as brandy, rum, whiskey, gin, &c., with essential oils, of spices, fruit peels, and kernels, or with fruit, essences, &c. Again, it may be proof or over-proof spirit, but although I do not limit myself to such per-centage, I prefer to use the spirit at a strength of from twenty to twenty-five per cent. under-proof, whilst for all purposes of reduction I prefer distilled water. Notwithstanding that from its well known sweetening, preserving, and hygienic properties, I prefer to use honey as my saccharine element in combination with condensed milk, I do not by any means confine myself to the same, as I may use other saccharine matter with or without the honey, such as the sugars of cane or maple, of beet, and other sugar-yielding roots, of figs or dates, and other seed or stone fruit, all or any of the starch sugars, the sugars of milk and of honey, grape or grain sugar, especially the glucose of commerce, any of the "inverted" sugars, molasses, liquorice, &c., of the qualities and in the quantities best suited to the particular purpose required, whether restorative, nutritive, or medicinal; but for general purposes experiments have led me to give the preference to the sugar of milk, the glucose of commerce, the sugar of barley, the sugar of honey, and the sugar of potato starch. Circumstances may arise where the presence of a preventive or corrective to ascidity might prove useful; in such cases so much of a fixed alkaline element according to the bulk as would not reveal its presence by its taste, and by preference the sub-carbonates of potash or soda may be advantageously combined.

Having now described the nature of my said Invention, and in what manner the same is to be performed, I declare that I do not claim as my Invention the process of condensing or evaporating milk "in vacuo" or under atmospheric pressure to the consistency of paste, cake, or otherwise, as such is not new, neither do I claim as my Invention the combination of cane or beet sugar with the condensing of milk, as such also is not new, but I claim as new and my Invention,—

1. The compounding of cordials, having milk as their base, substantially in the manner herein-before set forth and described.

2. The combination of the saccharine element (honey) with the lacteous element (milk) before, during, or after condensation, or with the alcoholic element (spirit), also as herein-before set forth and described.

Jackson's Improvements in the Manufacture of Cordials.

And 3. The combination of other saccharine matter with or without the honey with the lacteous element before, during, or after condensation, or with the alcoholic element, the former being milk, and the latter spirit of wine, grain, or fecula, such other saccharine matter being by preference the sugars of the combined elements themselves, such as the sugar of milk, grape or grain sugar, the glucose of commerce, the sugar of honey, or the sugar of potato starch, all as herein-before set forth and described.

In witness whereof, I, the said William Gray Jackson, have hereunto set my hand and seal, this Seventh day of January, in the year of our Lord One thousand eight hundred and seventy-one.

WILLIAM GRAY JACKSON. (L.S.)

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